

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

The time man for correction of cach violation is specified in the narrative portion of thi	s report.						
Terri Lynn's Catering By Design	Telephone Number 8/2-923-1503	Date of Insp (mm/dd/yr)	10-				
Establishment Address (number and street, city, state, zip code) 720 Highlander PH Floyds Knobs LN 47119		<b>12-</b>  2	-11 312				
Terri Lynn Doyle	Purpose:	Follow-up Release Date  NO Today					
Owner's Address 720 Highlander Pt	2. Follow-up 3. Complaint		ummary of Violations:				
Person in Charge Terri Doyle	4. Pre-Operational 5. Temporary						
Responsible Person's E-mail	6. HACCP 7. Other (list)	c (See back of page)					
Certified Food Manager Terri Lynn Doyle 3-31-21		12_	34 <u>V</u> 5				
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS N	1ARKED "C"						
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" ANI	IN THE NA	ARRATIVE BELOW AS "R"				
Section# C/NC R Narrative	·		To Be Corrected By				
192 C R Observed out pated bean							
Cooler. Duted 13/2			·				
	pepper doli and derby sauce in sandwith						
aren Cooler. Missing du							
paratoes in walkin co	111111111111111111111111111111111111111						
-PIC was confident all use							
295 NC Obstrued find food debris	Observed fixed food debris on ment slicer. Today						
411 NC Observed 1,34+ 60/6 out							
Freezer.							
	+						
	-						
Received by (name and title printed): Terri Lynn Dayle Owner	Inspected by (name and title pri Thomas Snio	nted):	HS.				
Received by (signature):	Inspected by (signature):	1.					
JUL ) 075	Thousand	grow	~				
ee: Cc:		ec:					

## **MENU TYPE**

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

	Floy	<u>yd Cour</u>	nty Health Department Inspection Notes
	Code#	J.A. C/NG	
, <u></u>			PIC:
			CFH:
			Health Policy Y - N Food Code: Y - N
			Email:
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RXZ	192	<u> </u>	12/2 Suns
~	191	C	u. dale o- p-tatels
	433	NC	Hang map
~	411	NC	light out in freezer
	191	NOC	Avili (Rde Mare) & Derby out of dak
			La un-s dates
	295	NC	Clem sper
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